

AMENDMENTS TO THE SPECIFICATION:

1) Please replace the last paragraph on page 10, starting on line 12 and ending on line 2 of page 11.

Marked up version:

These tests show clearly that with a low input of fish raw materials and with a high degree of extension, this provides a basis for optimal functionality with a composition of the ingredients according to the invention. The stabilisation according to the invention of other fish species prior to freezing, such as e.g. Pacific whiting, Alaska pollack, white salmon (silver smelt, Argentina sillus), cod, blue whiting (Micromesistius poutassou), haddock, hake, red fish, trout, hoki, etc. gives correspondingly good binding and consistency properties after thawing.

Clean version:

These tests show clearly that with a low input of fish raw materials and with a high degree of extension, this provides a basis for optimal functionality with a composition of the ingredients according to the invention. The stabilisation according to the invention of other fish species prior to freezing, such as e.g. Pacific whiting, Alaska pollack, white salmon (silver smelt, Argentina sillus), cod, blue whiting (Micromesistius poutassou), haddock, hake, red fish, trout, hoki, etc. gives correspondingly good binding and consistency properties after thawing.